

Oatmeal Spice Drop Cookies

Makes: 120 Servings

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Ingredients	Weight	Measure
Butter or margarine, softened		1 cup
Light brown sugar, firmly packed	1 lb	2 cups
Large eggs		2 each
Cooked sweet potatoes, pureed		1 qt
All-purpose flour, unsifted		3 cups
Quick cooking oatmeal		2 1/2 cup
baking powder		2 tsp
Baking soda		1 tsp
Ground cinnamon		1 tsp
Salt		1 tsp
Ground allspice, ground ginger		1/2 tsp each
Ground cloves		1/2 tsp
Vanilla extract		1 tsp
Raisins		1 cup

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	141	
Total Fat	5.2 g	
Protein	2.1 g	
Carbohydrates	22.1 g	
Dietary Fiber	NA	
Saturated Fat	2.2 g	
Sodium	113.9 mg	

Directions

1. In electric mixer bowl, cream butter until soft and fluffy. Gradually beat in brown sugar, eggs, and sweet potatoes.
2. In large bowl, combine flour, oatmeal, baking powder, baking soda, cinnamon, salt, allspice, ginger and cloves. Gradually add to creamed mixture and blend well. Add vanilla. Stir in raisins and nuts.
3. Drop by generous teaspoonfuls onto greased baking sheets. Bake at 350 degrees F for 12 minutes or until done. Cool on wire racks.